

Electrolux

DITO

K35 Vertical Cutter-Mixer



K35 Vertical Cutter-Mixer

601375 (K35U) K35 VCM (s/s bowl) 1 SPEED
115 V/1p/60Hz

601416 (K353U) K35 VCM (s/s bowl) 2 SPEED
208-240 V/3p/60Hz

Short Form Specification

Item No. _____

Unit to be Electrolux Dito K35U or K353U K35 Vertical Cutter-Mixer. Electrical characteristics to be 115 V SINGLE-phase operation with 1 speed at 1800 rpm or to be 208-240 V THREE-phase operation with 2 speeds at 1800 and 3600 rpm. Vertical Cutter-Mixer designed for food processing in 3.7 quart quantities: puree, chop, blend, mix and knead dough. A compact design for operator convenience the K35 occupies minimal counter space. Housing constructed of plastic with rubber feet on base.



With 5-15P
(for Model K35U)
Without 5-15P
(for Model K353U)

Approval: _____

ITEM # _____

MODEL # _____

PROJECT NAME # _____

SIS # _____

AIA # _____

Main features

- Power: 2/3 HP—Single phase and Three phase
- 1 speed: 1800 rpm. 2 speed: 1800/3600 rpm.
- 500 watts motor
- Red OFF, Green ON, and PULSE Buttons
- Compact Design
- Belt Drive
- All Stainless Steel Bowl
- Magnetic safety system and motor brake. Prevents machine from running when bowl lid swings away from magnetic switch or is open.
- Delivered with :
- 3.7 Qt. Stainless Steel bowl with smooth edge "S" blade included.
- Complete selection of accessories available.
- Dimensions: (H×L×W): 12" × 16" × 9.6"
- Approx. shipping weight—37 lbs
- NEMA #: 5-15P for Single-phase model, Three-phase model supplied without plug.
- 2 year parts warranty, 1 year labor.

Optional Accessories

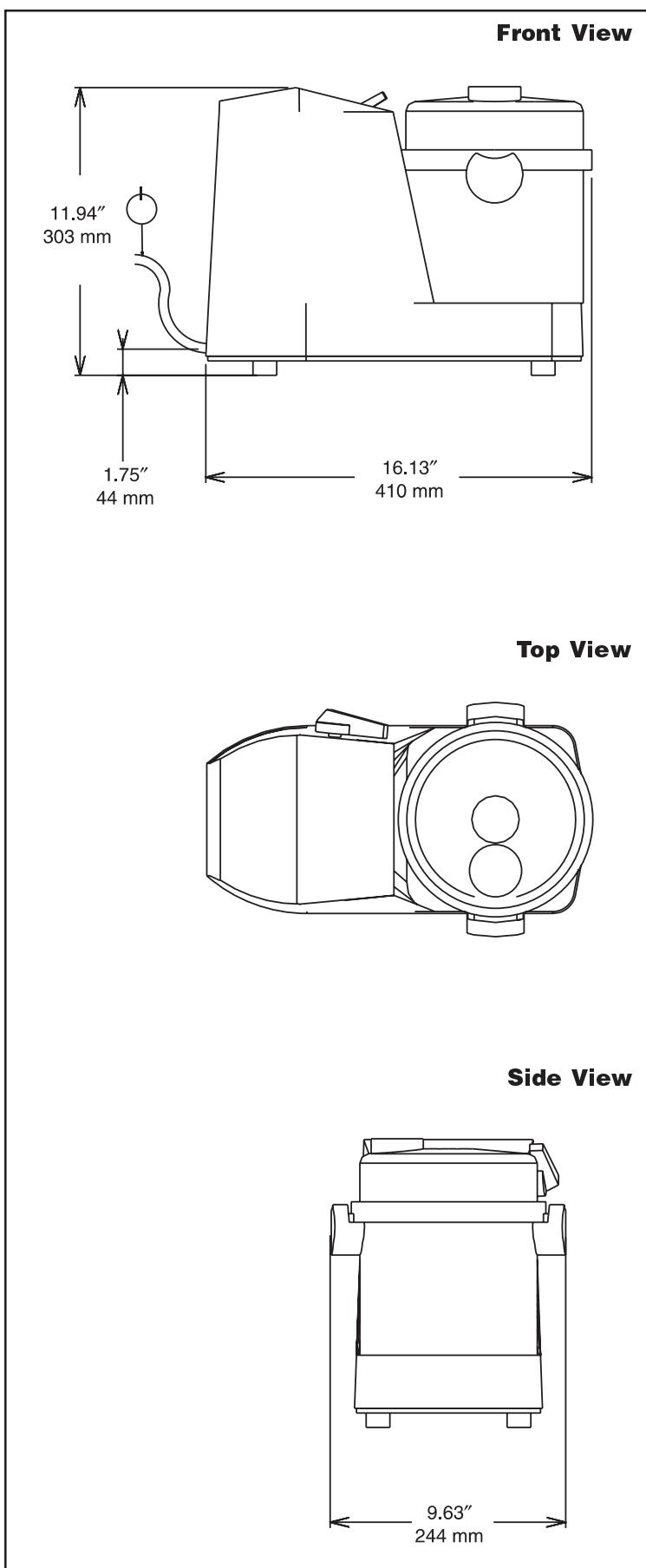
- 3.7 Qt. Stainless Steel Bowl (PNC 653096)
- Finely Toothed Blade Rotor (PNC 653028)
- Smooth Blade Rotor (PNC 653029)

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Electric

Supply voltage:

601375 (K35U) 115 V/1p/60Hz - 2/3HP - 7.1A

601416 (K353U) 208-240 V/3p/60Hz - 2/3HP - 2.9A

Key Information

Uses of Food Processor

MEAT

Rough mincing

- Pates
- Small sausages
- Large sausages
- Minced meat
- Shellfish (with Finely Toothed Blade Rotor)

Fine mincing

- Stuffing
- Mousses

PASTRY

- Shortcrust
- Cold water paste
- Flan

POWDER

- Almonds
- Hazelnuts

FRUITS AND VEGETABLES

- Purees
- Mousses
- Syrups

CHOPPING

- Parsley
- Onions